



# Main Menu

Two courses £28  
Three courses £34

## Introduction

Soup of the day  
*served with freshly baked bread*

Parisienne spoon of melons  
*soaked in Sandemans port served with Iberico Bellota ham*

Broccconcino mozzarella,  
*cherry tomatoes with rustic pesto*

Beetroot cured salmon,  
*buckwheat blini, horseradish cream, pickled cucumber*

Squid Caesar salad  
*with quail eggs and reggiano shavings*

Herb crusted scallops  
*with samphire and wasabi foam*

## Mains

Aged fillet of beef  
*with herb crusted tomato, baby spinach, wholegrain mustard potato cake and jus diable*

Exmoor lamb noisette  
*wild minted pea purée, fondant potatoes, black olive and piquillo pepper jus*

Trio of chicken  
*with beetroot, bubble and squeak, seasonal vegetables, port jus*

Monkfish  
*served fruits de mer risotto paella style and chorizo sauce*

Whole grilled lemon sole  
*Jersey royal potatoes, asparagus and salsa verde*

Carrot and cashew nut roast  
*with beetroot purée, seasonal greens, marinated feta cheese and balsamic glaze*

## Desserts and Delights

Strawberry mousse *with genoise sponge, strawberries and cream gelato ice-cream*  
Chocolate delice *with biscoff biscuit and fruits of the forest gelato ice-cream*  
Rhubarb and white chocolate panna cotta *with lemon posset, hazelnut crumble, candied ginger*  
Pistachio financier *with chocolate mocha ganache and tiramisu gelato ice-cream*  
Vanilla crème brûlée *with caramelised banana, mango sorbet*  
4 West Country cheeses *with a selection of artisan biscuits homemade chutney*